



dinner

HORS D'OEUVRES

BREAD N' BUTTER 4
ARTISANAL SOURDOUGH, SEA SALT,
WHIPPED BUTTER

LOCAL OYSTERS DU JOUR * 1/2 DOZEN ~~19~~19 DOZEN ~~38~~38 GF

DEVILED EGGS, BACON, SPICED CARROT SLAW 11 GF

BURRATA , SALSA VERDE, SUNDRIED TOMATO PESTO, CHARRED SOURDOUGH POINTS 15 VEG

FALL-OFF-THE-BONE' BABY BACK PORK RIBS 16.5 GF

ROASTED GARLIC HUMMUS, GOAT CHEESE, CHILI INFUSED HONEY, CRISPY PITA 12 VEG

STEAMED MUSSELS, BASIL POMODORO, WHITE WINE, GRILLED SOURDOUGH* 18 GF W/O BREAD

CRISPY CALAMARI & VEGETABLE FRITO MISTO, HOUSE RÉMOULADE* 16

TUNA TARTARE NIÇOISE, CAPERS, OLIVES, HARICOT VERT, PRESERVED LEMON VINAIGRETTE, POTATO CRISPS * 18

SAUTÉED SHRIMP, GARLIC, EVOO, FRESNO CHILI, GRILLED TOAST POINTS 16 GF W/O BREAD

THE BEEHIVE CHOPPED WEDGE, BACON, PICKLED RED ONION, TOMATOES, BLUE CHEESE VINAIGRETTE 14 GF

MAINS

VEGAN GRAIN BOWL, FARRO, QUINOA, GRILLED MARKET VEGETABLES, SWISS CHARD 24 VEG

CHATHAM SWORDFISH, LEMON-CAPER BUTTER SAUCE, CREAMY POLENTA* 32 GF

ROASTED ALL NATURAL 1/2 CHICKEN, WARM GRAIN SALAD, SWISS CHARD, LEMON JUS 28

BRAISED BEEF SHORT RIB, HORSERADISH MASH, PEARL ONIONS, OYSTER & CREMINI MUSHROOMS, RED WINE JUS 32 GF

EGGPLANT LASAGNA, RICOTTA, BASIL, POMODORO, BROCCOLI RABE 24 VEG

CITRUS-RUM GLAZED ATLANTIC SALMON, ROASTED BUTTERNUT SQUASH, WILD RICE * 27 GF

LAMB TAGINE, BRAISED PLUMS, SAFFRON, PRESERVED LEMON, OLIVES, CHICKPEAS, TZATZIKI, TOASTED COUSCOUS 29

BEEHIVE ROYAL CHEESEBURGER, BACON, THOUSAND ISLAND, THE WORKS * 19

GRILLED SKIRT STEAK FRITES, CHIMICHURRI, CELERY ROOT SLAW* 31

BIG DINNER SALAD GRILLED STEAK* 29 OR SALMON* 25 GF W/O GRAINS

SIDES

BEEHIVE FRITES, SAGE & SEA SALT 10 VEG

GARLIC ROASTED ROMANESCO CAULIFLOWER 9 VEG GF

CRISPY BRUSSELS SPROUTS, GARLIC CHIPS, SHERRY GASTRIQUE 10 VEG

GRILLED BROCCOLI RABE, LEMON, SEA SALT 9 VEG

SIMPLE SALAD 10 VEG

GF = GLUTEN FRIENDLY † VEG= VEGETARIAN

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



OUR SISTER RESTAURANTS



THE BEEHIVE

COCKTAILS

- GURU** BARR HILL VODKA, CHAI INFUSED AMARO DELL'ETNA , LEMON 14.5
THREE WAY TIE LEBLON CACHAÇA, LIME, GRAPEFRUIT, WINTER SYRUP 13.5
GETAWAY BANANA INFUSED DARK RUM, PLANTATION 3 STAR RUM, FALERNUM BITTERS 14.5
RED EYE HOUSE-INFUSED CINNAMON MEZCAL, CAMPARI, COFFEE-INFUSED PUNT E MES, LEMON 15
TATOO YOU EL JIMADOR BLANCO, PIMENTO DRAM, HOUSE BLUEBERRY SYRUP, LEMON ZEST 14
BITTER TRUTH SPARKLING WINE, APEROL, ELDERFLOWER LIQUEUR 13.5
FIGURE ATE CANDIED FIG INFUSED RYE & BOURBON, ANGOSTURA BITTERS, SUGAR CUBE 15
EVIL SPIRIT GREYLOCK GIN, QUINQUINA, LIME, TONIC, HOUSE ROSEMARY-PEPPERCORN TINCTURE 14
QUEEN BEE SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 14

BEER ON TAP

- HARPOON IPA 5.9%, MA 8.5 JACK'S ABBY "HOUSE LAGER" 5.2%, MA 8.5
STONE "XOCOVEZA" MOCHA STOUT 8.1%, CA (12OZ) 11.5 MAINE BEER CO "LUNCH" IPA 7%, ME (12OZ) 11
ALLAGASH WHITE 5.2%, ME 9.5 SLOOP BREWING "JUICE BOMB" IPA 6.5%, NY 11

BEER BOTTLES & CANS

- VELTINS PILSNER 4.8%, GERMANY 9 ZERO GRAVITY "LITTLE WOLF" 5.2%, VT 8.5
CITIZEN CIDER "THE DIRTY MAYOR" 5.2%, VT 9.5 TOPPLING GOLIATH "PSEUDO SUE" 6.8%, IA 9.5
HEINEKEN LIGHT 3.3%, HOLLAND 6.5 MILLER HIGH LIFE 4.6%, WI 6.5
BELL'S "TWO HEARTED ALE" 7%, MI 9.5 GUINNESS 4.2%, IRELAND 8.5

BUBBLY BY THE GLASS

- MOET & CHANDON IMPERIAL** (SPLIT 187 ML) 22
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16
DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

WHITE WINE

GLASS / CARAFE

- GRUNER VELTLINER WINZER KREMS, KREMSTAL 2017 "SANDGRUBE 13", AUSTRIA 12 / 27
CHARDONNAY POPPY 2016, SANTA LUCIA HIGHLANDS, CA 13 / 29
GAVI ENRICO SERAFINO, GAVI DI GAVI 2017, PIEDMONT, ITALY 11.5 / 26
SAUVIGNON BLANC MARISCO VINEYARDS, "THE NED" 2018, MARLBOROUGH, NEW ZEALAND 13.5 / 30
ALBARIÑO BODEGAS LA CAÑA 2018, RÍAS BAIXAS, SPAIN 13 / 29

RED WINE

- ZINFANDEL FLYING CLOUD 2016, PASO ROBLES, CA 13 / 29
MALBEC CHATEAU COMBEL LA-SERRE, "CAHORS" 2016, SOUTH WEST, FRANCE 13.5 / 30
NEBBIOLO PERTINACE 2016, PIEDMONT, ITALY 13 / 29
PINOT NOIR DAMPT FRÈRES, "CHEVALIER D'EON" 2016, BOURGOGNE, FRANCE 14 / 31
CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 37